



ALBURY
ORGANIC VINEYARD

Private Dining
Spring/Summer - sample menu

APERITIVO

Wild mushroom and gorgonzola tartlet

Tomato bruschetta

PRIMI

Raviolo with herb ricotta, asparagus, pea purée and butter emulsion

SECONDI

Porchetta with garlic and rosemary roasted new potatoes and purple sprouting broccoli
with a pork and caramelised garlic reduction

DOLCI

Rhubarb poached in vanilla syrup with meringue, limoncello cream
and crushed amaretti biscuit

Catered by The Little Pasta Company